

SPECIALITY VEGETABLES

Peruvian oca

A small Andean tuber, colourful and tangy.

Oca is a tuber native to the Andes, finger-sized, with smooth, glossy pink, red or yellow skin marked with eyes. Raw, it is crunchy and tangy, with a hint of lemon; cooked, it becomes milder and melting. It is delivered loose.

FLAVOUR
tangy, lemony

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Availability	●	●	●	●							●	●

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose 2 kg**

In the kitchen

- Raw in thin slices in a salad
- Roasted or pan-fried whole
- Confit as a garnish

Orders and prices

Moorea — 69 rue de Perpignan, Bâtiment D3, marché international de Rungis, 94150 Rungis
01 56 70 62 40 · contact@moorea.fr · qualite@moorea.fr

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